

HOT ENTREES

18.95pp/ 12pp minimum

Apple Brie Stuffed Chicken

Chicken breast stuffed with brie & apples and topped with a cider pan sauce. Served with roasted fall vegetables and Garden Salad.

Loaded Baked Potato Bar

Jumbo baked potatoes and/or sweet potatoes served with Chili & tossed Garden Salad. Butter, sour cream, shredded cheddar, bacon & green onions served on the side. Chicken with Wild Rice & Minestrone available upon request.

Aynie's Pasta Bar

Penne Pasta with Marinara & Fettuccine Alfredo served with grilled, sliced chicken breast, meatballs in marinara & roasted seasonal veggies. Garden Salad & shredded parmesan served on the side.

BREAKFAST BURRITOS

17.95/12pp minimum

Generous breakfast burritos stuffed with homefried potatoes, scrambled eggs, sausage and cheese. Sour cream and salsa served on the side. Includes a bowl of fresh cut fruit and your choice of fresh brewed coffee or juice and bottled water.

SOUP

Each crock serves 5-7pp

Chicken with Wild Rice Minestrone (vegetarian)

Butternut Squash Soup

Includes bowls, soup spoons, ladle & oyster crackers.

ALL INCLUSIVE BUFFETS

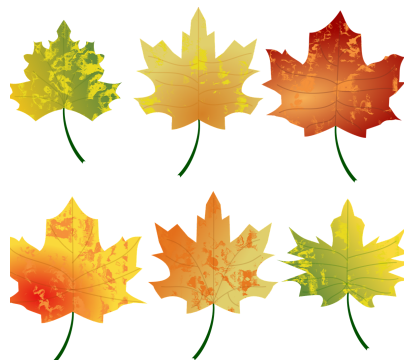
18.95pp/12pp minimum

Autumn Sandwich & Wrap Buffet

An assortment of Aynie's most popular wraps & sandwiches served with Harvest Tortellini Pasta Salad, Garden Salad & assorted Dessert Tray.

Cold Slider Buffet

Assorted Mini Sandwiches including Turkey, Ham, Chicken Salad & Veggies. Served with your choice of soup, Autumn Cobb Salad & fresh baked cookies.



SALADS AND SIDES

Small \$49.95 serves 8-10

Large \$65.95 serves 12-15

Harvest Tortellini Pasta

Tortellini pasta tossed with mixed greens, dried cranberries, toasted walnuts, crisp apples, Feta & Maple Vinaigrette Dressing.

Autumn Cobb Salad

Mixed greens topped with roasted sweet potatoes, Bleu cheese, bacon, sliced apples, hard boiled egg, pumpkin seeds & dried cranberries.

PANINI BUFFET

18.95pp/12pp minimum

Served with your choice of soup, kettle chips & fresh baked cookie tray.

Each buffet includes a variety of our 3 paninis made to order on thick cut sourdough bread.

Bacon Me Crazy Panini

Thick cut crisp bacon grilled on a panini with apples, arugula, smoked gouda and a drizzle of honey.

The Forager Panini

Portabella mushrooms, goat cheese, arugula, roasted red pepper, sliced red onion & seasonal vegetables with a drizzle of balsamic reduction.

Fig & Feather Panini

Maple roasted turkey breast topped with creamy brie, fig jam & arugula.

DESSERT FEATURES

\$3.95/pp

Pumpkin Pie Petite

Layers of pumpkin, whipped cream, cookie crust in a perfect petite pumpkin dessert.

Cranberry Oatmeal Cookies

Baked to order and dipped in white chocolate.

Autumn Whoopie Cookie

Pumpkin sugar cookie sandwich with buttercream filling.

